

# ZIBI PILS

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **31**
- SRM **4.2**
- Style **Bohemian Pilsener**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zibi	25 g	20 min	11 %
Boil	Zibi	55 g	1 min	11 %
Whirlpool	Zibi	120 g	0 min	11 %

60 min chmielenie na whirlpool 70 stopni C.

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 2308 Munich Lager	Lager	Slant	300 ml	Wyeast

## Extras

Type	Name	Amount	Use for	Time
Fining	Wirflflock T	1 g	Boil	10 min